

Access DB# 90163

SEARCH REQUEST FORM

Scientific and Technical Information Center

Requester's Full Name: Delaware Examiner #: 71100 Date: 2-13-03
Art Unit: 301614 Phone Number 304-3227 Serial Number: 091852,182
Mail Box and Bldg/Room Location: 2001 Results Format Preferred (circle): PAPER DISK E-MAIL

If more than one search is submitted, please prioritize searches in order of need. MEJ

Please provide a detailed statement of the search topic, and describe as specifically as possible the subject matter to be searched. Include the elected species or structures, keywords, synonyms, acronyms, and registry numbers, and combine with the concept or utility of the invention. Define any terms that may have a special meaning. Give examples or relevant citations, authors, etc, if known. Please attach a copy of the cover sheet, pertinent claims, and abstract.

Title of Invention: _____

Inventors (please provide full names): Please see attached

Earliest Priority Filing Date: none

For Sequence Searches Only Please include all pertinent information (parent, child, divisional, or issued) along with the appropriate serial number. 1

Point of Contact:
Mona Smith
Technical Information Specialist
CM1 6A01
Tel: 308-3278

Please search Jams 1 + 15.
Key terms are highlighted.

Thanks
CM

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Searcher: M. SMITH
Searcher Phone #: _____
Searcher Location: _____
Date Searcher Picked Up: _____
Date Completed: 4/1/03
Searcher Prep & Review Time: 40
Clerical Prep Time: _____
Online Time: 60

Type of Search

NA Sequence (#) _____
AA Sequence (#) _____
Structure (#) _____
Bibliographic X
Litigation _____
Fulltext _____
Patent Family _____
Other _____

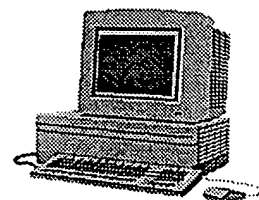
Vendors and cost where applicable

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Sequence Systems _____
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BioTech-Chem Library

Search Results

Feedback Form (Optional)



Scientific & Technical Information Center

The search results generated for your recent request are attached. If you have any questions or comments (compliments or complaints) about the scope or the results of the search, please contact *the BioTech-Chem searcher* who conducted the search *or* contact:

Mary Hale, Supervisor, 308-4258
CM-1 Room 1E01

Voluntary Results Feedback Form

➤ *I am an examiner in Workgroup:* (Example: 1610)

➤ *Relevant prior art found, search results used as follows:*

- ☐ 102 rejection
- ☐ 103 rejection
- ☐ Cited as being of interest.
- ☐ Helped examiner better understand the invention.
- ☐ Helped examiner better understand the state of the art in their technology.

Types of relevant prior art found:

- ☐ Foreign Patent(s)
- ☐ Non-Patent Literature
(journal articles, conference proceedings, new product announcements etc.)

➤ *Relevant prior art not found:*

- ☐ Results verified the lack of relevant prior art (helped determine patentability).
- ☐ Search results were not useful in determining patentability or understanding the invention.

Other Comments:

Drop off completed forms at the Circulation Desk CM-1, or send to Mary Hale, CM1-1E01 or e-mail mary.hale@uspto.gov.

=> fil hcaplu

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FILE COVERS 1907 - 2 Apr 2003 VOL 138 ISS 14

FILE LAST UPDATED: 1 Apr 2003 (20030401/ED)

This file contains CAS Registry Numbers for easy and accurate substance identification.

=> d stat que

L1 4 SEA FILE=REGISTRY SUCRALOSE/BI
L2 787 SEA FILE=REGISTRY AMINO ACID?/CN
L4 422 SEA FILE=HCAPLUS L1 OR SUCRALOSE?
L5 578695 SEA FILE=HCAPLUS L2 OR AMINO(W)ACID?
L7 7699 SEA FILE=HCAPLUS PROTEIN(W)HYDROLYZAT?
L9 4916 SEA FILE=HCAPLUS (L5 OR L7) (L) (TASTE? OR PALATAB? OR FLAVOR?
OR FLAVOUR? OR BITTER)
L10 6 SEA FILE=HCAPLUS L9 AND L4

=> d ibib abs hitrn l10 1-6

L10 ANSWER 1 OF 6 HCAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 2002:965117 HCAPLUS

DOCUMENT NUMBER: 138:13605

TITLE: **Sucralose** modification of undesirable
flavor in amino acids and
protein hydrolyzates

INVENTOR(S): Hamman, John P.; Calton, Gary J.

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 6 pp.

CODEN: USXXCO

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2002193342	A1	20021219	US 2001-852182	20010509
PRIORITY APPLN. INFO.:			US 2001-852182	20010509

AB **Sucralose** is used to mask at least one unpleasant-tasting
amino acid (other than arginine) in an amino
acid prepn. or protein hydrolyzate. Thus, an

Searched by M. Smith

egg albumin hydrolyzate (1 g in 25 mL) was mixed with 0.02 mL 25% **sucralose** to replace a **bitter taste** with a sweet one. Masking comps. may then be used to provide nutrient products.

IT **56038-13-2, Sucralose**

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(**sucralose** modification of undesirable **flavor** in **amino acids** and **protein hydrolyzates**)

L10 ANSWER 2 OF 6 HCAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 2002:640946 HCAPLUS

DOCUMENT NUMBER: 137:309746

TITLE: General Pseudoreceptor Model for Sweet Compounds: A Semiquantitative Prediction of Binding Affinity for Sweet-Tasting Molecules

AUTHOR(S): Bassoli, Angela; Drew, Michael G. B.; Merlini, Lucio; Morini, Gabriella

CORPORATE SOURCE: Dipartimento di Scienze Molecolari Agroalimentari, Sezione di Chimica, Universita di Milano, Milan, I 20133, Italy

SOURCE: Journal of Medicinal Chemistry (2002), 45(20), 4402-4409

CODEN: JMCMAR; ISSN: 0022-2623

PUBLISHER: American Chemical Society

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The chem. structures of sweet compds. are very different, ranging from sugars to **amino acids** and peptides or other compds. such as saccharin. The biol. mechanism underlying the generation of sweet **taste** is still unknown, although in the past few years much research has provided evidence for the existence of a true chemoreception process, mediated by receptor proteins on the **taste** buds. In particular, the initial step of the process involves the reversible binding of the sweet compds. to their receptor(s). In this work, we have investigated this binding via a pseudoreceptor model, which has been developed using a training set of 24 compds. belonging to different families including sugars, peptides, and other intensive sweeteners. This model provided a correlation coeff. (r^2) of 0.985 between the calcd. and the exptl. free energies of binding, which are related to the molar relative sweetness, for the training set and is able to predict semiquant. free energies of ligand binding for an independent set of five test ligand mols. within 0.3-2.1 kcal/mol of the exptl. values.

IT **56038-13-2, Sucralose**

RL: BSU (Biological study, unclassified); PEP (Physical, engineering or chemical process); PYP (Physical process); BIOL (Biological study); PROC (Process)

(general pseudoreceptor model for sweet compds. and semiquant. prediction of binding affinity for sweet-tasting mols.)

REFERENCE COUNT: 37 THERE ARE 37 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L10 ANSWER 3 OF 6 HCAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 2002:487326 HCAPLUS

DOCUMENT NUMBER: 137:46523

TITLE: Soy milk-juice beverage

INVENTOR(S): Dulebohn, Joel I.; Carlotti, Ronald J.

PATENT ASSIGNEE(S): Michigan Biotechnology Institute, USA

SOURCE: PCT Int. Appl., 20 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002049459	A1	20020627	WO 2001-US49055	<u>20011217</u>
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2002029101	A5	20020701	AU 2002-29101	20011217
PRIORITY APPLN. INFO.:			US 2000-256996P	P 20001220
			WO 2001-US49055	W 20011217
AB A self-stable beverage includes soy milk, fruit juice and(or) vegetable juice, a gum-base stabilizer, and a compn. comprising an amino acid , an org. acid or inorg. acid and a metal ion. The pH of the stable beverage is typically 3.0-4.6. The beverage is stable for at least two weeks and preferably >3 mo at room temp. (72.degree.F or 22.degree.C) and(or) refrigerator temp. (40.degree.F or 4.degree.C). The beverage is easier to process and provides superior uniformity of flavors , clean taste , appearance, and excellent nutritional attributes. In addn., the beverage exhibits negligible sepn., sediments or ppt. Thus, a beverage may be formulated from soy milk and orange juice with pectin as a stabilizer. The compn. comprising an amino acid , an org. acid or inorg. acid and a metal ion may consist of lysine, magnesium oxide, malic acid, and citric acid.				
IT 56038-13-2, Sucralose				
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (soy milk-juice beverage)				
REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT				

L10 ANSWER 4 OF 6 HCAPLUS COPYRIGHT 2003 ACS
 ACCESSION NUMBER: 1999:763687 HCAPLUS
 DOCUMENT NUMBER: 131:350529
 TITLE: Formulation containing sweeteners, flavor, and flavor enhancers
 PATENT ASSIGNEE(S): Scanchem UK Limited, UK
 SOURCE: Eur. Pat. Appl., 6 pp.
 CODEN: EPXXDW
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 960571	A2	19991201	EP 1999-303497	19990505
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
PRIORITY APPLN. INFO.:			GB 1998-9473	19980505
OTHER SOURCE(S): MARPAT 131:350529				

AB A sweetener formulation with good taste, mouthfeel, and stability contains two sweeteners, a flavor, and two flavor enhancers. Thus, the formulation may include acesulfame K 49.7811, aspartame 49.7811, maltol 0.2413, glycine 0.0724, raspberry ketone 0.1, and sodium chloride 0.0241%.

IT **56038-13-2, Sucralose**

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(formulation contg. sweeteners, flavor, and flavor enhancers)

L10 ANSWER 5 OF 6 HCAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 1994:105457 HCAPLUS

DOCUMENT NUMBER: 120:105457

TITLE: Taste modifying compounds and compositions for foods and eatables

INVENTOR(S): Kurtz, Robert J. M. D.; Fuller, William D.

PATENT ASSIGNEE(S): Bioresearch, Inc., USA

SOURCE: PCT Int. Appl., 246 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO-9310677	A1	19930610	WO 1992-US10179	19921124
W: AU, BB, BG, BR, CA, CS, FI, HU, JP, KP, KR, LK, MG, MW, NO, PL, RO, RU, SD, US				
RW: AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
US 5232735	A	19930803	US 1990-531388	19900601
ZA 9103666	A	19920527	ZA 1991-3666	19910515
CA 2064707	AA	19911202	CA 1991-2064707	19910517
WO 9118523	A1	19911212	WO 1991-US3441	19910517
W: AU, BG, BR, CA, FI, HU, JP, KP, KR, NO, PL, RO, SU				
RW: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LU, NL, SE				
AU 9179610	A1	19911231	AU 1991-79610	19910517
AU 648804	B2	19940505		
EP 485587	A1	19920520	EP 1991-911565	19910517
EP 485587	B1	19961002		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE				
BR 9105778	A	19920804	BR 1991-5778	19910517
JP 05500756	T2	19930218	JP 1991-510227	19910517
HU 64452	A2	19940128	HU 1992-673	19910517
RO 109699	B1	19950530	RO 1992-92202	19910517
RO 109690	B1	19950530	RO 1991-910022	19910517
RU 2050795	C1	19951227	RU 1991-5011414	19910517
EP 727149	A2	19960821	EP 1996-200731	19910517
EP 727149	A3	20000503		
R: BE, DE, ES, FR, GB, IT, NL				
EP 727150	A2	19960821	EP 1996-200732	19910517
EP 727150	A3	20000503		
R: BE, DE, ES, FR, GB, IT, NL				
EP 727151	A2	19960821	EP 1996-200733	19910517
EP 727151	A3	20000503		
R: BE, DE, ES, FR, GB, IT, NL				
EP 727152	A2	19960821	EP 1996-200735	19910517
EP 727152	A3	20000503		
R: BE, DE, ES, FR, GB, IT, NL				
EP 728419	A2	19960828	EP 1996-200734	19910517
EP 728419	A3	20000503		

R: BE, DE, ES, FR, GB, IT, NL

RO 111240	B1	19960830	RO 1971-95005	19910517
RO 111240	B1	19960830	RO 1995-571	19910517
AT 143569	E	19961015	AT 1991-911565	19910517
ES 2093105	T3	19961216	ES 1991-911565	19910517
IL 98241	A1	19950731	IL 1991-98241	19910523
CN 1060770	A	19920506	CN 1991-103647	19910601
CN 1029932	B	19951011		
NO 9200419	A	19920311	NO 1992-419	19920131
AU 9332250	A1	19930628	AU 1993-32250	19921124
AU 675778	B2	19970220		
JP 07504810	T2	19950601	JP 1992-510237	19921124
EP 661932	A1	19950712	EP 1993-900657	19921124

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LI, LU, MC, NL, PT, SE

HU 68764	A2	19950728	HU 1994-1598	19921124
NO 9401972	A	19940714	NO 1994-1972	19940526
FI 9402463	A	19940726	FI 1994-2463	19940526
US 5631038	A	19970520	US 1994-244306	19941121
US 5637618	A	19970610	US 1995-451063	19950525
US 5631294	A	19970520	US 1995-454712	19950531
US 5631231	A	19970520	US 1995-455989	19950531
US 5643955	A	19970701	US 1995-454713	19950531
US 5631232	A	19970520	US 1995-457783	19950601
US 5646122	A	19970708	US 1995-456796	19950601
US 5631292	A	19970520	US 1995-460581	19950602
US 5641811	A	19970624	US 1995-459702	19950602
US 5643894	A	19970701	US 1995-459703	19950602
US 5643956	A	19970701	US 1995-459706	19950602
US 5643941	A	19970701	US 1995-460260	19950602
US 5631295	A	19970520	US 1995-461563	19950605
US 5631299	A	19970520	US 1995-461594	19950605
US 5631272	A	19970520	US 1995-463124	19950605
US 5631240	A	19970520	US 1995-464277	19950605
US 5631252	A	19970520	US 1995-465222	19950605
US 5639788	A	19970617	US 1995-461595	19950605
US 5641812	A	19970624	US 1995-464086	19950605
US 5641795	A	19970624	US 1995-464090	19950605
US 5641799	A	19970624	US 1995-464283	19950605
US 5643945	A	19970701	US 1995-462021	19950605
US 5650403	A	19970722	US 1995-463753	19950605
US 5654311	A	19970805	US 1995-461596	19950605
US 5665755	A	19970909	US 1995-462063	19950605
US 5700792	A	19971223	US 1995-462265	19950605
US 5866608	A	19990202	US 1997-805156	19970224
US 6008250	A	19991228	US 1998-42153	19980313
US 6015792	A	20000118	US 1998-42148	19980313

PRIORITY APPLN. INFO.:

US 1991-799207	A2	19911127
US 1990-531388	A	19900601
EP 1991-911565	A3	19910517
WO 1991-US3441	A	19910517
WO 1992-US10179	A	19921124
US 1993-67537	B1	19930526
US 1995-451063	A3	19950525
US 1995-462265	A3	19950605
US 1997-877472	A3	19970617

AB Compds. and compns. that are substantially tasteless and that reduce or eliminate the undesirable tastes from the foods or eatables such as KCl are given.

IT 56038-13-2

RL: BIOL (Biological study)
(taste modifying compd. or compn. for removal of undesirable taste from)

L10 ANSWER 6 OF 6 HCAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 1991:606585 HCAPLUS

DOCUMENT NUMBER: 115:206585

TITLE: Confectionery compressed tablets with controlled flavor release

INVENTOR(S): Cherukuri, Subraman Rao; Corsello, Vincent; Raman, Krishna P.; Hussein, Mamoun Mahmoud

PATENT ASSIGNEE(S): Warner-Lambert Co., USA

SOURCE: Eur. Pat. Appl., 23 pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 433004	A2	19910619	EP 1990-313415	19901211
EP 433004	A3	19910918		
R: BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, NL, SE				
NO 9005347	A	19910617	NO 1990-5347	19901211
FI 9006121	A	19910615	FI 1990-6121	19901212
AU 9067995	A1	19910620	AU 1990-67995	19901212
CA 2032211	AA	19910615	CA 1990-2032211	19901213
CN 1052416	A	19910626	CN 1990-109952	19901213
ZA 9010044	A	19911030	ZA 1990-10044	19901213
JP 04234949	A2	19920824	JP 1990-419194	19901213

PRIORITY APPLN. INFO.: US 1989-450756 19891214

AB A compressed tablet for controlled flavor release uses a 1st flavor ingredient bound in a hydrophilic substrate to provide rapid flavor release, and a 2nd flavor ingredient encapsulated in a hydrophobic material for delayed release of the 2nd ingredient. A process for prepg. these tablets is described. Sorbitol and a sweetener were mixed in a blender for .apprx.5 min. Cu gluconate was added and the mixt. mixed for .apprx.3 min. The multiple encapsulation system (contg. fat and/or wax-flavor oil emulsion) was then added and mixing continued for .apprx.3 min. A lubricant was added and the mixt. mixed for .apprx.2 min. The resulting granulate was then compressed in a tablet compression machine.

IT 56038-13-2

RL: BIOL (Biological study)
(confectionery compressed tablets contg. flavors and, for sustained flavor release)

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File 155:MEDLINE(R) 1966-2003/Mar W5
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 (c) 2002 General Mills
 File 94:JICST-EPlus 1985-2003/Mar W5
 (c)2003 Japan Science and Tech Corp(JST)
 File 143:Biol. & Agric. Index 1983-2003/Feb
 (c) 2003 The HW Wilson Co
 File 144:Pascal 1973-2003/Mar W4
 (c) 2003 INIST/CNRS
 File 162:CAB Health 1983-2003/Jan
 (c) 2003 CAB International
 File 340:CLAIMS(R)/US Patent 1950-03/Mar 27
 (c) 2003 IFI/CLAIMS(R)
 File 342:Derwent Patents Citation Indx 1978-01/200271
 (c) 2003 Thomson Derwent
 File 345:Inpadoc/Fam.& Legal Stat 1968-2003/UD=200312
 (c) 2003 EPO
 File 351:Derwent WPI 1963-2003/UD,UM &UP=200321
 (c) 2003 Thomson Derwent
 File 357:Derwent Biotech Res. 1982-2003/Mar W5
 (c) 2003 Thomson Derwent & ISI
 File 434:SciSearch(R) Cited Ref Sci 1974-1989/Dec
 (c) 1998 Inst for Sci Info
 File 440:Current Contents Search(R) 1990-2003/Apr 02
 (c) 2003 Inst for Sci Info

?ds

Set	Items	Description
S1	21694	(AMINO(W)ACID? OR PROTEIN?(W)HYDROLYZAT?) AND (TASTE? OR - PALLATAB? OR FLAVOR? OR FLAVOUR? OR BITTER)
S2	53	S1 AND SUCRALOSE?
S3	37	RD (unique items)

?t3/3 ab/1-37

>>>No matching display code(s) found in file(s): 59, 65, 342, 345

3/AB/1 (Item 1 from file: 155)

DIALOG(R) File 155:MEDLINE(R)

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09650483 21439022 PMID: 11555486

Whole nerve chorda tympani responses to sweeteners in C57BL/6ByJ and 129P3/J mice.

Inoue M; McCaughey S A; Bachmanov A A; Beauchamp G K

Tokyo University of Pharmacy and Life Science, Tokyo 192-03, Japan.

Chemical senses (England) Sep 2001, 26 (7) p915-23, ISSN 0379-864X

Journal Code: 8217190

Contract/Grant No.: DC 00882; DC; NIDCD

Document type: Journal Article

Languages: ENGLISH

Main Citation Owner: NLM

Record type: Completed

The C57BL/6ByJ (B6) strain of mice exhibits higher preferences than does the 129P3/J (129) strain for a variety of sweet tasting compounds. We measured gustatory afferent responses of the whole chorda tympani nerve in these two strains using a broad array of sweeteners and other taste stimuli. Neural responses were greater in B6 than in 129 mice to the sugars sucrose and maltose, the polyol D-sorbitol and the non-caloric sweeteners Na saccharin, acesulfame-K, SC-45647 and sucralose. Lower neural response thresholds were also observed in the B6 strain for most of these stimuli. The strains did not differ in their neural responses to amino acids that are thought to taste sweet to mice, with the exception of L-proline, which evoked larger responses in the B6 strain. Aspartame and thaumatin, which taste sweet to humans but are not strongly preferred by B6 or 129 mice, did not evoke neural responses that exceeded threshold in either strain. The strains generally did not differ in their neural responses to NaCl, quinine and HCl. Thus, variation between the B6 and 129 strains in the peripheral gustatory system may contribute to differences in their consumption of many sweeteners.

3/AB/2 (Item 2 from file: 155)

DIALOG(R) File 155:MEDLINE(R)

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09650482 21439021 PMID: 11555485

Sweetener preference of C57BL/6ByJ and 129P3/J mice.

Bachmanov A A; Tordoff M G; Beauchamp G K

Monell Chemical Senses Center, Philadelphia, PA 19104, USA.
bachmanov@monell.org

Chemical senses (England) Sep 2001, 26 (7) p905-13, ISSN 0379-864X

Journal Code: 8217190

Contract/Grant No.: R01AA11028; AA; NIAAA; R01DC00882; DC; NIDCD

Document type: Journal Article

Languages: ENGLISH

Main Citation Owner: NLM

Record type: Completed

Previous studies have shown large differences in taste responses to several sweeteners between mice of the C57BL/6ByJ (B6) and 129P3/J (129) inbred strains. The goal of this study was to compare behavioral responses of B6 and 129 mice to a wider variety of sweeteners. Seventeen sweeteners were tested using two-bottle preference tests with water. Three main patterns of strain differences were evident. First, sucrose, maltose, saccharin, acesulfame-K, sucralose and SC-45647 were preferred by both strains, but the B6 mice had lower preference thresholds and higher solution intakes. Second, the amino acids D-phenylalanine, D-tryptophan, L-proline and glycine were highly preferred by B6 mice, but not by 129 mice. Third, glycyrrhizic acid, neohesperidin dihydrochalcone, thaumatin and cyclamate did not evoke strong preferences in either strain.

Aspartame was neutral to all 129 and some B6 mice, but other B6 mice strongly preferred it. Thus, compared with the 129 mice the B6 mice had higher preferences for sugars, sweet tasting amino acids and several but not all non-caloric sweeteners. Glycyrrhizic acid, neohesperidin, thaumatin and cyclamate are not palatable to B6 or 129 mice.

3/AB/3 (Item 1 from file: 5)
 DIALOG(R)File 5:BIOSIS Previews(R)
 (c) 2003 BIOSIS. All rts. reserv.

09618281 BIOSIS NO.: 199598073199
 Molecular mechanisms of sweet taste : V. Sucralose and its derivatives.
 AUTHOR: Suami Tetsuo(a); Hough Leslie; Tsuboi Masamichi; Machinami Tomoya
 (a); Watanabe Nobuhiro
 AUTHOR ADDRESS: (a)Dep. Chemistry, Coll. Science Engineering, Meisei Univ.,
 Hino, Tokyo 191**Japan
 JOURNAL: Journal of Carbohydrate Chemistry 13 (8):p1079-1092 1994
 ISSN: 0732-8303
 DOCUMENT TYPE: Article
 RECORD TYPE: Abstract
 LANGUAGE: English

ABSTRACT: Chloro-deoxy-derivatives of sucrose, especially the intensely sweet 4,1',6'-trichloro-4,1',6'-trideoxy-galacto-sucrose (Sucralose) and its derivatives, have been investigated in their peripheral interactions with a helical proteinaceous receptor model using computer graphics. In common with other high intensity sweeteners, they show multiple couplings with different side chains of the amino acid residues in the receptor protein.

1994

3/AB/4 (Item 1 from file: 34)
 DIALOG(R)File 34:SciSearch(R) Cited Ref Sci
 (c) 2003 Inst for Sci Info. All rts. reserv.

00966367 Genuine Article#: FK041 Number of References: 99
 Title: NATURAL AND SYNTHETIC INTENSE SWEETENERS (Abstract Available)
 Author(s): SARDESAI VM; WALDSHAN TH
 Corporate Source: WAYNE STATE UNIV,SCH MED,DEPT SURG,6-C UNIV HLTH CTR,4201
 ST ANTOINE/DETROIT//MI/48201
 Journal: JOURNAL OF NUTRITIONAL BIOCHEMISTRY, 1991, V2, N5, P236-244
 Language: ENGLISH Document Type: REVIEW
 Abstract: Two types of intense sweeteners are available: natural sweeteners of plant origin and artificial or synthetic sweeteners. The sweeteners from natural sources with potential for commercial use include perillaldehyde, stevioside, rabaudioid, glycyrrhizin, osladin, thaumatin, and monellin. The compound miraculin, although not sweet, has the property of modifying the taste of sour food into a delightfully sweet taste. The artificial sweeteners currently in use in this country are saccharin, aspartame, and acesulfame K. In addition, sucralose, alitame, and several other sugar substitutes are in various stages of development. Although these compounds provide sweetness with minimal or no calories, some studies suggest that they may induce insulin secretion and a rise in appetite. The long-term effect of these sweeteners on weight gain and insulin secretion among various groups of the population needs to be studied.

3/AB/5 (Item 1 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2003 LFRA. All rts. reserv.

00853034 FOODLINE ACCESSION NUMBER: 534963

The evolution of taste perception.

Glaser D

Low-calorie sweeteners: present and future: Proceedings of the World
Conference on Low-Calorie Sweeteners, Barcelona, April, 1999. 18-38 (44
ref.)

Corti A

PUBLISHER: Karger, Basel
1999

ISBN NO: 3-8055-6938-6

CLASSIFICATION: 547.45

LANGUAGE: English

DOCUMENT TYPE: Book; Conference paper

ABSTRACT: This article reviews the history of development of models of
taste , theories of sweetness reception, and sweet compounds. The
importance of the sense of taste to animals and humans is outlined,
and the evolution of models on the quality of taste from antiquity to
the present day is covered (with illustrations), including Kiesow's
circle (sweet, sour, salty and bitter), Henning's tetrahedron, and
the new spherical taste model. The development of sweet receptor
theories is discussed and illustrated, from the bipartite model through
to the multipoint attachment model, in relation to the biodiversity of
taste responses in primates. Tables are presented of sweetener
interaction sites, interaction points and presumed recognition sites,
and of the diverse chemical structural classes among which sweeteners
can be found. The evolution of the molecular structure of sweet
compounds, from glycine to lugduname and neotame, is discussed, with
diagrams, including honey, cane sugar and beet sugar, saccharin,
aspartame, acesulfam K, neohesperidin DC, thaumatin, sucralose ,
superaspartame, and guanidine sweeteners.

3/AB/6 (Item 1 from file: 340)

DIALOG(R)File 340:CLAIMS(R)/US Patent
(c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10315098 IFI Acc No: 2003-0059511 IFI Acc No: 2003-0015843

Document Type: C

SWEETENER COMPOSITIONS AND USES THEREOF

Inventors: Ishii Shoichi (JP)

Assignee: Ajinomoto Co Inc JP

Assignee Code: 01352

Publication (No,Date), Applic (No,Date):

US 20030059511 20030327 US 2002115242 20020404

Publication Kind: A1

Continuation Pub(No),Applic(No,Date): UNKNOWN

WO

2000JP6628 20000926

Priority Applic(No,Date): JP 99283505 19991004; JP 99283506 19991004;

JP 99284346 19991005

Abstract: The present invention provides compositions containing one or
more aspartyl dipeptide derivatives represented by formulas (1) and/or (2)
mixed with another high intensity sweetner, such Aspartame, sugar, sugar
alcohol, and oligosaccharide; food, beverages, and/or medicinal products
containing these compositions, methods of using the compositions to impart
sweetness in food, beverages, and/or medicinal products to impart sweetness
or suppress a bitter taste ; and methods of making the compositions and
products.

3/AB/7 (Item 2 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10304924 IFI Acc No: 2003-0049335 IFI Acc No: 2003-0012991
 Document Type: C
 EDIBLE COMPOSITIONS COMPRISING FREEZE-DRIED FLAVORING AGENTS
 Inventors: Stier Roger E (US); Zanone John (US)
 Assignee: Unassigned Or Assigned To Individual
 Assignee Code: 68000
 Publication (No,Date), Applic (No,Date):
 US 20030049335 20030313 US 2002285245 20021031
 Publication Kind: A1
 Division Pub(No),Applic(No,Date): PENDING US 2001871334
 20010531
 Priority Applic(No,Date): US 2002285245 20021031; US 2001871334 20010531

Abstract: The invention pertains to edible compositions comprising flavoring agents and active ingredients of such agents comprising freeze-dried fruits, herbs, vegetables, spices or extracts. The invention also concerns pharmaceutical compositions comprising the freeze-dried fruits, herbs, vegetables, spices or extracts, including tablets, coated tablets, suspensions and liquid solutions having active pharmaceutical agents for treating upper gastrointestinal tract distress, and methods for treating upper gastrointestinal tract distress in humans.

3/AB/8 (Item 3 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10282468 IFI Acc No: 2003-0026872 IFI Acc No: 2003-0006709
 Document Type: C
 COMPOSITIONS HAVING ENHANCED AQUEOUS SOLUBILITY AND METHODS OF THEIR PREPARATION
 Inventors: Calderas Jonathan Javier (US); Christmas Kevin Patrick (US); Compton Donald Brown (US); Dake Timothy William (US); Hughes Donald Lee (US); Kester Jeffrey John (US); Niemi Jarad Bohart (US); Schafermeyer Richard Gerard (US)
 Assignee: Procter & Gamble Co The
 Assignee Code: 68128
 Publication (No,Date), Applic (No,Date):
 US 20030026872 20030206 US 2001853391 20010511
 Publication Kind: A1
 Priority Applic(No,Date): US 2001853391 20010511

Abstract: The present disclosure relates to essentially dry compositions that are suitable for use as foods and/or beverages. Preferably, the essentially dry compositions are beverage compositions, wherein the compositions are diluted with a liquid prior to consumption. In a key benefit of the present invention, the compositions exhibit consistently good solubility despite the presence of relatively insoluble ingredients. In the various embodiments of the invention, the essentially dry compositions comprise a high intensity sweetener having properties which surprisingly provide enhanced solubility. Methods of providing sweetened, essentially dry compositions having enhanced solubility are also described.

3/AB/9 (Item 4 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent

(c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10249635 IFI Acc No: 2002-0193342 IFI Acc No: 2002-0050251
 Document Type: C
 MODIFYING UNDESIRABLE TASTES
 Inventors: Calton Gary J (US); Hamman John P (US)
 Assignee: Unassigned Or Assigned To Individual
 Assignee Code: 68000
 Publication (No,Date), Applic (No,Date):
 US 20020193342 20021219 US 2001852182 20010509
 Publication Kind: A1
 Priority Applic(No,Date): US 2001852182 20010509

Abstract: Masking compositions are provided comprising at least one unpleasant tasting amino acid other than arginine, protein hydrolysate and/or protein component wherein the taste of the unpleasant tasting component is masked with the addition of sucralose to provide organoleptically acceptable compositions. Masking compositions in accordance with the invention may then be incorporated in beverages, foods, bars, or candies to provide nutrient products.

3/AB/10 (Item 5 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10238563 IFI Acc No: 2002-0182270 IFI Acc No: 2002-0046875
 Document Type: C
 EDIBLE COMPOSITIONS COMPRISING FREEZE-DRIED FLAVORING AGENTS
 Inventors: Stier Roger E (US); Zanone John (US)
 Assignee: Unassigned Or Assigned To Individual
 Assignee Code: 68000
 Publication (No,Date), Applic (No,Date):
 US 20020182270 20021205 US 2001871334 20010531
 Publication Kind: A1
 Priority Applic(No,Date): US 2001871334 20010531

Abstract: The invention pertains to edible compositions comprising flavoring agents and active ingredients of such agents comprising freeze-dried fruits, herbs, vegetables, spices or extracts. The invention also concerns pharmaceutical compositions comprising the freeze-dried fruits, herbs, vegetables, spices or extracts, including tablets, coated tablets, suspensions and liquid solutions having active pharmaceutical agents for treating upper gastrointestinal tract distress, and methods for treating upper gastrointestinal tract distress in humans.

3/AB/11 (Item 6 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 10050975 IFI Acc No: 2001-0051134 IFI Acc No: 2001-0012816
 Document Type: C
 EFFERVESCENT VITACEUTICAL COMPOSITIONS AND RELATED METHODS; EFFERVESCENCE
 Inventors: Pandya Mahendra (US)
 Assignee: Unassigned Or Assigned To Individual
 Assignee Code: 68000
 Publication (No,Date), Applic (No,Date):
 US 20010051134 20011213 US 2000749304 20001227
 Publication Kind: A1
 Priority Applic(No,Date): US 2000749304 20001227
 Provisional Applic(No,Date): US 60-173431 19991229

Abstract: The invention relates to a dry effervescent composition containing inulin, and optionally containing at least one vitaceutical and other active agents. The effervescent products optionally contain lubricants and essential oils and can generate magnesium malate, a therapeutic effector. The invention also relates to a dry effervescent composition containing glucosamine. The invention also encompasses methods of preparing the effervescent compositions of the invention.

3/AB/12 (Item 7 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 3775426 IFI Acc No: 0238996
 Document Type: C
 TOOTHPASTE COMPOSITIONS CONTAINING CETYLPYRIDINIUM CHLORIDE
 Inventors: Adamy Steven T (US); Cala Francis R (US)
 Assignee: Church & Dwight Co Inc
 Assignee Code: 17394
 Publication (No,Date), Applic (No,Date):
 US 6471948 20021029 US 2000533293 20000322
 Publication Kind: B
 Calculated Expiration: 20200322
 Priority Applic(No,Date): US 2000533293 20000322

Abstract: A toothpaste composition containing an effective amount of cetylpyridinium chloride and a mixture of toothpaste forming ingredients including at least one amphoteric surfactant and optionally at least one sweetener.

3/AB/13 (Item 8 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 3269898 IFI Acc No: 0001857
 Document Type: C
 SPECIFIC EATABLE TASTE MODIFIERS
 Inventors: Fuller William D (US); Kurtz Robert J (US)
 Assignee: Bioresearch Inc
 Assignee Code: 04466
 Publication (No,Date), Applic (No,Date):
 US 6015792 20000118 US 9842148 19980313
 Publication Kind: A
 Calculated Expiration: 20100601
 Continuation Pub(No),Applic(No,Date): ABANDONED US 9367537
 19930526
 Cont.-in-part Pub(No),Applic(No,Date): US 5232735 US
 90531388 19900601; ABANDONED US 91799207 19911127;
 PCT/US92/10179 19921124
 Division Pub(No),Applic(No,Date): US 5637618 US 95451063
 19950525; US 5700792 US 95462265 19950605;
 US 97877472 19970617
 Priority Applic(No,Date): US 9842148 19980313; US 9367537 19930526;
 US 90531388 19900601; US 91799207 19911127; PCT/92/10179 19921124;
 US 95451063 19950525; US 95462265 19950605; US 97877472 19970617

Abstract: Ingestible compounds which are substantially tasteless and which have been found to be effective reducers or eliminators of undesirable tastes for eatables.

3/AB/14 (Item 9 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2849877 IFI Acc No: 9715737
 Document Type: C
 SPECIFIC EATABLE TASTE MODIFIERS; PHENYL-CONTAINING COMPOUNDS (TASTANDS)
 TO REDUCE OR ELIMINATE A BITTER OR METALLIC TASTE ; FOODS; DRUGS;
 SWEETENERS; POTASSIUM CHLORIDE
 Inventors: Fuller William D (US); Kurtz Robert J (US)
 Assignee: Bioresearch Inc
 Assignee Code: 04466
 Publication (No,Date), Applic (No,Date):
 US 5637618 19970610 US 95451063 19950525
 Publication Kind: A
 Calculated Expiration: 20140610
 (Cited in 002 later patents)
 Continuation Pub(No),Applic(No,Date): ABANDONED US 9367537
 19930526
 Cont.-in-part Pub(No),Applic(No,Date): US 5232735 US
 90531388 19900601; ABANDONED US 91799207 19911127
 Priority Applic(No,Date): US 95451063 19950525; US 9367537 19930526;
 US 90531388 19900601; US 91799207 19911127

Abstract: Ingestible compounds which are substantially tasteless and
 which have been found to be effective reducers or eliminators of
 undesirable tastes for eatables.

3/AB/15 (Item 10 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2842804 IFI Acc No: 9713337
 Document Type: C
 SPECIFIC EATABLE TASTE MODIFIERS; COMPOUNDS (TASTANDS) TO REDUCE OR
 ELIMINATE A BITTER OR METALLIC TASTE ARE ADDED TO FOODS CONTAINING
 SODIUM CHLORIDE
 Inventors: Fuller William D (US); Kurtz Robert J (US)
 Assignee: Bioresearch Inc
 Assignee Code: 04466
 Publication (No,Date), Applic (No,Date):
 US 5631038 19970520 US 94244306 19941121
 Publication Kind: A
 Calculated Expiration: 20140520
 (Cited in 005 later patents)
 Cont.-in-part Pub(No),Applic(No,Date): US 5232735 US
 90531388 19900601; ABANDONED US 91799207 19911127
 PCT Pub(No,Date),Applic(No,Date): WO 9310677 19930610 WO 92US10179
 19921124
 Section 371: 19941121
 Section 102(e):19941121
 Priority Applic(No,Date): US 94244306 19941121; US 90531388 19900601;
 US 91799207 19911127

Abstract: Ingestible compounds which are substantially tasteless and
 which have been found to be effective reducers or eliminators of
 undesirable tastes for eatables.

3/AB/16 (Item 11 from file: 340)

DIALOG(R) File 340:CLAIMS(R)/US Patent
(c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2554623 IFI Acc No: 9429302
Document Type: C
WATER-SOLUBLE DELIVERY SYSTEMS FOR HYDROPHOBIC LIQUIDS
Inventors: Fuisz Richard C (US)
Assignee: Fuisz Technologies Ltd
Assignee Code: 27763
Publication (No,Date), Applic (No,Date):
US 5370881 19941206 US 9381338 19930629
Publication Kind: A
Calculated Expiration: 20111206
(Cited in 022 later patents)
Cont.-in-part Pub(No),Applic(No,Date): ABANDONED US 8740371
19870420; US 4855326 US 88169838 19880318; US 5096492
US 90602485 19901024; ABANDONED US 91787245
19911104
Division Pub(No),Applic(No,Date): US 5011532 US 88283742
19881213
PCT Pub(No,Date),Applic(No,Date): WO 938699 19930513 WO 92US9447
19921030
Section 371: 19930629
Section 102(e):19930629
Priority Applic(No,Date): US 9381338 19930629; US 8740371 19870420;
US 88169838 19880318; US 90602485 19901024; US 91787245 19911104;
US 88283742 19881213

Abstract: A solid delivery system for rapid release of hydrophobic liquids such as oleaginous materials, flavor oils, mineral oil and the like comprising a water-soluble flash-flow-formed matrix containing a micronized dispersion of a substantially hydrophobic liquid.

3/AB/17 (Item 12 from file: 340)
DIALOG(R) File 340:CLAIMS(R)/US Patent
(c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2277447 IFI Acc No: 9219718
Document Type: C
REDUCING SUGAR LUMPS BY DUAL GUM BASE INJECTION IN A COROTATING TWIN SCREW EXTRUDER; EXTRUSION MIXING POWDER INGREDIENTS AND PORITON OF LIQUID GUM BASE, ADDING SECOND PORTION
Inventors: Degady Marc (US); Lesko Albert J (US)
Assignee: Unassigned Or Assigned To Individual
Assignee Code: 68000 Document Type: REASSIGNED
Publication (No,Date), Applic (No,Date):
US 5135760 19920804 US 91683406 19910410
Publication Kind: A
Calculated Expiration: 20110410
(Cited in 033 later patents)
Priority Applic(No,Date): US 91683406 19910410

Abstract: A method for the continuous preparation of a chewing gum mass is disclosed which includes reducing the agglomerations of the solid ingredients contained in the gum mass in minimum time. The method includes introducing powdered chewing gum ingredients and a first portion of a liquid gum base into an extruder and forming a premix and thereafter combining the premix with a second portion of gum base. The premix and second portion of gum base are then extruded over a distance and in a unidirectional flow to provide a substantially homogeneous chewing gum mass having minimal agglomerations of powdered chewing gum ingredients. In a

preferred embodiment, the chewing gum mass is cooled during the unidirectional flow to the exit port to allow rolling, scoring and wrapping of the exiting chewing gum without requiring a separate cooling step.

3/AB/18 (Item 13 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2177748 IFI Acc No: 9120198
 Document Type: C
 CONTINUOUS PRODUCTION OF CHEWING GUM USING COROTATING TWIN SCREW EXTRUDER;
 ELIMINATION OF SEPARATE COOLING STEPS
 Inventors: Degady Marc (US); Lesko Albert J (US)
 Assignee: Warner-Lambert Co
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 5045325 19910903 US 90589226 19900926
 Publication Kind: A
 Calculated Expiration: 20100926
 (Cited in 038 later patents)
 Priority Applic(No,Date): US 90589226 19900926

Abstract: A method for continuous production of a chewing gum slab in the absence of separate cooling is disclosed. The method includes introducing chewing gum ingredients and gum base into an extruder and extrusion mixing the ingredients with the gum base over a distance to provide a substantially homogeneous chewing gum mass. The mass is also cooled over the distance so that the chewing gum slab is provided which is suitable for rolling and scoring is extruding into a rope without a separate cooling step.

3/AB/19 (Item 14 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2109548 IFI Acc No: 9100877
 Document Type: C
 CONTROLLED RELEASE FLAVOR SYSTEM AND METHOD OF PREPARATION; ROSIN,
 TEMPERATURE STABILITY, CHEWING GUM, CANDY, DRUGS, FOODS, DENTIFRICES,
 DENTURE ADHESIVES, COATINGS
 Inventors: Cherukuri Subraman R (US); Faust Steven M (US); Mansukhani Gul
 (US); Raman Krishna (US)
 Assignee: Warner-Lambert Co
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 4983404 19910108 US 89361529 19890605
 Publication Kind: A
 Calculated Expiration: 20090605
 (Cited in 011 later patents) Document Type: EXPIRED
 Priority Applic(No,Date): US 89361529 19890605

Abstract: A flavor delivery system is disclosed which offers the combination of improved flavor intensity and extension and, when incorporated into chewing gums, provides desired softness to the gum to facilitate the reduction in softening additives that conventionally add moisture thereto. The present delivery system comprises a composite of a flavor and a resin preferably in a solution mixture with each other, the flavor being present in an amount of from about 20% to about 80% of the final delivery system, with the resin comprising the remainder. Optionally, an emulsifier may be added in an amount of up to 25% by weight. In a

further embodiment, the delivery system of the present invention may include up to 25% by weight of a sweetener such as acesulfame-K. The present delivery system finds use in comestibles such as chewing gum compositions and other food products, pharmaceuticals, and scratch-and-sniff and aroma packaging products. The delivery system may be incorporated as a liquid or may be prepared in particulate form.

3/AB/20 (Item 15 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 2107644 IFI Acc No: 9100245
 Document Type: C
 MULTIPLE ENCAPSULATED SWEETENER DELIVERY SYSTEM AND METHOD OF PREPARATION
 Inventors: Chau Tommy K (US); Cherukuri Subraman R (US); Orama Angel M (US)
 ; Raman Krishna P (US)
 Assignee: Warner-Lambert Co
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 4981698 19910101 US 89452660 19891218
 Publication Kind: A
 Calculated Expiration: 20080101
 (Cited in 037 later patents) Document Type: CERTIFICATE OF CORRECTION
 Certificate of Correction Date: 19940208
 Cont.-in-part Pub(No),Applic(No,Date): US 4816265 US
 86945743 19861223; US 4933190 US 89329742 19890328
 Priority Applic(No,Date): US 89452660 19891218; US 86945743 19861223;
 US 89329742 19890328

Abstract: A delivery system for one or more sweeteners offers enhanced up front sweetness intensity in combination with prolonged sweetness duration, and improved protection and stability of the active. The delivery system comprises a first high intensity sweetener encapsulated in a first core coating, and a second outer hydrophilic coating containing up to the solubility limit of the second coating of a second sweetener. The resulting delivery system may be incorporated into a variety of comestible products including chewing gums and other confections, baked goods, oral pharmaceuticals and oral hygiene preparations.

3/AB/21 (Item 16 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 1967565 IFI Acc No: 8917678
 Document Type: C
 REDUCED BASE CONTENT CHEWING GUM COMPOSITIONS HAVING ANESTHETIC PROPERTIES;
 REMEDIES FOR TREATING SORE THROAT; HEXYLRESOURCINOL
 Inventors: CHERUKURI SUBRAMAN R (US); FAUST STEVEN M (US)
 Assignee: WARNER-LAMBERT CO
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 4853212 19890801 US 8772303 19870713
 Publication Kind: A
 Calculated Expiration: 20070713
 (Cited in 004 later patents) Document Type: EXPIRED Document Type:
 CERTIFICATE OF CORRECTION Certificate of Correction Date: 19910709,
 19920915
 Priority Applic(No,Date): US 8772303 19870713
 Disclaimer Date: 19881108

Abstract: This invention relates to reduced base-content chewing gum compositions containing an anesthetic active. These compositions release sufficient amounts of the anesthetic to provide an anesthetic effect in the mount and throat areas without significant bitterness or off-note taste. Hexylresourcinol is the preferred anesthetic.

3/AB/22 (Item 17 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 1934972 IFI Acc No: 8908208
 Document Type: C
 ANESTHETIC-CONTAINING CHEWING GUM COMPOSITIONS; FOR THROAT, MOUTH;
 SWEETENER-ANESTHETIC PREMIX
 Inventors: CHERUKURI SUBRAMAN R (US); FAUST STEVEN M (US)
 Assignee: WARNER-LAMBERT CO
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 4822597 19890418 US 8772304 19870713
 Publication Kind: A
 Calculated Expiration: 20070713
 (Cited in 010 later patents)
 Priority Applic(No,Date): US 8772304 19870713

Abstract: This invention relates to chewing gum compositions containing local anesthetics. These compositions readily release the anesthetic such that it is available to anesthetize the throat and mouth areas, thereby providing relief to irritated areas. Increased availability of the anesthetic is possible by the formation of a sweetener/anesthetic premix. The preferred anesthetic is hexylresourcinol.

3/AB/23 (Item 18 from file: 340)
 DIALOG(R)File 340:CLAIMS(R)/US Patent
 (c) 2003 IFI/CLAIMS(R). All rts. reserv.

Dialog Acc No: 1889955 IFI Acc No: 8819884
 Document Type: C
 EDIBLE AEROSOL FOAM COMPOSITIONS AND METHOD OF PREPARING SAME; MASKING UNPLEASANT TASTE AND ODOR USING ADDITIVES AND INORGANIC COMPLEXING AGENTS
 Inventors: BARCELON SHIRLEY A (US); GERIA NAVIN M (US); HUSSEIN MAMOUN M (US); OPPENHEIMER ALFRED (US)
 Assignee: WARNER-LAMBERT CO
 Assignee Code: 90528
 Publication (No,Date), Applic (No,Date):
 US 4780309 19881025 US 8762936 19870616
 Publication Kind: A
 Calculated Expiration: 20070616
 (Cited in 004 later patents) Document Type: EXPIRED Document Type:
 CERTIFICATE OF CORRECTION Certificate of Correction Date: 19890509
 Priority Applic(No,Date): US 8762936 19870616

Abstract: A procedure for preparing a palatable aerosol foam of unpleasant edible oil containing up to 80% oil is disclosed. This has been achieved by incorporating an inorganic complexing agent, water, a sweetening agent, a sensory masking agent and a propellant present in an amount sufficient by itself to function as the whipping agent and propellant into the oil to form a pleasant tasting suspension without an oily mouthfeel, unpalatable taste and unpleasant odor. Each teaspoon of aerosol foam will contain from about 2 to 4 grams of oil.

3/AB/24 (Item 1 from file: 351)
 DIALOG(R)File 351:Derwent WPI
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015148245

WPI Acc No: 2003-208772/200320

XRAM Acc No: C03-053012

Human growth hormone production stimulating system for increasing HGH blood levels, comprising amino acids L-glutamine and glycine, melatonin, and combination of protein, carbohydrate, fat foodstuffs and flavorings

Patent Assignee: MARSHALL E (MARS-I)

Inventor: MARSHALL E

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6461634	B1	20021008	US 99149962	P	19990820	200320 B
			US 2000641614	A	20000817	

Priority Applications (No Type Date): US 99149962 P 19990820; US 2000641614 A 20000817

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
US 6461634	B1		7	A61K-047/00	Provisional application US 99149962

Abstract (Basic): US 6461634 B1

Abstract (Basic):

NOVELTY - A human growth hormone (HGH) production stimulating system comprises amino acids L-glutamine and glycine, melatonin, and a combination of protein, carbohydrate, fat foodstuffs and flavorings .

DETAILED DESCRIPTION - A human growth hormone (HGH) production stimulating system comprises amino acids L-glutamine and glycine (1:4 - 4:1); melatonin (0.001 - 200% of volume of each amino acid), and a combination of protein, carbohydrate, fat foodstuffs and flavorings formulated to provide a desired volume and taste . The HGH comprises an orally-digestible food having a caloric content of less than 600 calories, with at most 5% of the calories being carbohydrate calories.

An INDEPENDENT CLAIM is also included for a method of stimulating HGH to increase the blood levels of HGH, comprising:

(a) orally ingesting an aliquot of food, or an aliquot of a ready-to-drink beverage, comprising HGH stimulating amino acids , vitamins, minerals and other nutritional supplements once a day; and

(b) ingesting an aliquot of food or ready-to-drink beverage comprising HGH stimulating amino acid (s), 1 - 3 times each day, without any added vitamin, mineral, hormonal or herbal supplements.

USE - For increasing HGH blood levels for producing anti-aging effects or for correcting HGH deficiency condition of an individual.

ADVANTAGE - The invention provides a maximum response in terms of increased HGH blood levels.

pp; 7 DwgNo 0/0

3/AB/25 (Item 2 from file: 351)
 DIALOG(R)File 351:Derwent WPI
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014754635

WPI Acc No: 2002-575339/200261

XRAM Acc No: C02-162987

Soy milk juice beverage comprises soy milk, juice, gum-based stabilizer

and composition comprising amino acid, (in)organic acid and metal ion
 Patent Assignee: MICHIGAN BIOTECHNOLOGY INST (MICH-N)
 Inventor: CARLOTTI R J; DULEBOHN J I
 Number of Countries: 095 Number of Patents: 002
 Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200249459	A1	20020627	WO 2001US49055	A	20011217	200261 B
AU 200229101	A	20020701	AU 200229101	A	20011217	200264

Priority Applications (No Type Date): US 2000256996 P 20001220

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200249459 A1 E 20 A23L-002/00

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA
 CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP
 KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT
 RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR
 IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZM ZW

AU 200229101 A A23L-002/00 Based on patent WO 200249459

Abstract (Basic): WO 200249459 A1

Abstract (Basic):

NOVELTY - A soy milk juice beverage (pH 3-7) comprises:

- (1) soy milk, a juice;
- (2) a gum-based stabilizer; and
- (3) a composition comprising:
 - (i) an amino acid;
 - (ii) an organic acid or inorganic acid; and
 - (iii) a metal ion

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a method for preparing a soy milk product comprising:

- (1) adding a juice;
- (2) a gum-based stabilizer; and
- (3) a composition comprising:
 - (i) an amino acid;
 - (ii) an organic acid or inorganic acid; and
 - (iii) a metal ion to soy milk to form a soy milk product.

USE - As a soy milk juice beverage (claimed).

ADVANTAGE - The beverage is stable for at least two weeks, preferably over 3 months at room temperature and/or refrigerator temperature 4degreesC. It is easier to process and provides superior uniformity of flavors, clean taste, appearance, and excellent nutritional attributes. It also exhibits separation, sediments or precipitate.

pp; 20 DwgNo 0/0

3/AB/26 (Item 3 from file: 351)

DIALOG(R)File 351:Derwent WPI

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014300706

WPI Acc No: 2002-121410/200216

XRAM Acc No: C02-037116

XRPX Acc No: N02-091071

Effervescent composition useful in the treatment of osteoporosis and muscle pain comprises basic effervescent agent, a pH neutralizing agent and glucosamine

Patent Assignee: PANDYA M (PAND-I)

Inventor: PANDYA M

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20010051134	A1	20011213	US 99173431	P	19991229	200216 B
			US 2000749304	A	20001227	

Priority Applications (No Type Date): US 99173431 P 19991229; US 2000749304 A 20001227

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 20010051134	A1	6	A61L-009/04	Provisional application US 99173431

Abstract (Basic): US 20010051134 A1

Abstract (Basic):

NOVELTY - An effervescent composition (C1) comprises a basic effervescent agent, at least one pH neutralizing agent, and a glucosamine.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

(1) an effervescent composition (C2) comprising a carbonate or bicarbonate, at least one pH neutralizing agent, and an inulin. The carbonate or bicarbonate is sodium and/or potassium hydrogen carbonates and bicarbonate, calcium carbonate, magnesium carbonate, and/or amino acid carbonate (preferably carbonate of sodium and potassium). The pH neutralizing agent is L-tartaric acid, citric acid, lactic acid, malic acid, fumaric acid, aspartic acid, ascorbic acid and/or amino acid (preferably citric acid); and

(2) an effervescent composition (C3) comprising a basic effervescent agent, at least one pH neutralizing agent, and a lubricant. The lubricant is a vegetable oil flavored with an essential oil, or is the micronized fumaric acid and micronized adipic acid. The effervescent composition does not include any additional lubricants.

ACTIVITY - Relaxant; Osteopathic; Analgesic; Inotropic.

MECHANISM OF ACTION - None given.

USE - For treating or preventing muscle soreness (in which the composition produces magnesium malate in situ) and osteoporosis (in which the composition produces calcium citrate in situ) (claimed). As refreshing drinks used by athletes, hikers, travelers etc. The composition promotes muscle relaxation.

ADVANTAGE - The composition is suitable for administering medicaments, which are bitter tasting and having negative flavor, as the formulation masks the flavor such that the final formulation has a desirable taste. The inulin increases the effervescence time; which would allow a subject to ingest the effervescent drink over a long period of time. This allows the subject to drink the effervescent formulation in a relaxed manner as a regular drink. The composition in the form of drink tastes good and enjoyable. This drink overcomes the difficulty associated with other forms of administering medicine such as reluctance to swallow pills, bad taste associated with medicaments, and general problems associated with inconvenience due to the frequency and quantity of taking pills. Inulin helps to improve and maintain intestinal health, reduces stomach distress, increases mineral absorption, helps to multiply the native gut microorganisms and decreases pathogenic bacteria in the gut to promote nutrient assimilation. The effervescent formulation can be used to administer hygroscopic agents e.g. glucosamine. The composition shows improved properties.

pp; 6 DwgNo 0/0

3/AB/27 (Item 4 from file: 351)

DIALOG(R)File 351:Derwent WPI

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014118550

WPI Acc No: 2001-602762/200168

XRAM Acc No: C01-178589

Toothpaste composition containing cetylpyridinium chloride and mixture of toothpaste-forming components comprising amphoteric surfactant and allows cetylpyridinium chloride to effectively bind to teeth

Patent Assignee: CHURCH & DWIGHT CO INC (CHUR-N)

Inventor: ADAMY S T; CALA F R

Number of Countries: 094 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200170183	A1	20010927	WO 2001US2139	A	20010122	200168 B
AU 200131071	A	20011003	AU 200131071	A	20010122	200210
US 6471948	B1	20021029	US 2000533293	A	20000322	200274

Priority Applications (No Type Date): US 2000533293 A 20000322

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
WO 200170183	A1	E	24	A61K-007/16	

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW

AU 200131071 A A61K-007/16 Based on patent WO 200170183

US 6471948 B1 A61K-007/16

Abstract (Basic): WO 200170183 A1

Abstract (Basic):

NOVELTY - A toothpaste composition consists of cetylpyridinium chloride and a mixture of toothpaste-forming components, which allows cetylpyridinium chloride to effectively bind to the teeth. The mixture of toothpaste-forming components includes amphoteric surfactant and optionally sweetener(s) and has an insufficient charge to bind the cetylpyridinium chloride.

USE - As toothpaste.

ADVANTAGE - The incorporation of amphoteric surfactant eliminates major portion of the interference of the other toothpaste components with cetylpyridinium chloride activity. Cetylpyridinium chloride and its antibacterial properties are retained in the toothpaste composition.

pp; 24 DwgNo 0/0

3/AB/28 (Item 5 from file: 351)

DIALOG(R)File 351:Derwent WPI

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013844107

WPI Acc No: 2001-328320/200134

XRAM Acc No: C01-100678

Sweetener composition with high degree of sweetness comprises aspartyl dipeptide ester derivative and e.g. another sweetener

Patent Assignee: AJINOMOTO CO INC (AJIN); AJINOMOTO KK (AJIN)

Inventor: ISHII S

Number of Countries: 095 Number of Patents: 006

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200125262	A1	20010412	WO 2000JP6628	A	20000926	200134 B
AU 200073221	A	20010510	AU 200073221	A	20000926	200143

EP 1221448	A1	20020710	EP 2000961239	A	20000926	200253
			WO 2000JP6628	A	20000926	
BR 200014454	A	20020820	BR 200014454	A	20000926	200263
			WO 2000JP6628	A	20000926	
KR 2002037065	A	20020517	KR 2002704375	A	20020404	200273
CN 1378557	A	20021106	CN 2000813892	A	20000926	200316

Priority Applications (No Type Date): JP 99284346 A 19991005; JP 99283505 A 19991004; JP 99283506 A 19991004

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200125262 A1 J 86 C07K-005/075

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TZ UG ZW

AU 200073221 A C07K-005/075 Based on patent WO 200125262

EP 1221448 A1 E C07K-005/075 Based on patent WO 200125262

Designated States (Regional): AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI

BR 200014454 A C07K-005/075 Based on patent WO 200125262

KR 2002037065 A A23L-001/236

CN 1378557 A C07K-005/075

Abstract (Basic): WO 200125262 A1

Abstract (Basic):

NOVELTY - Sweetener composition comprises:

(a) an aspartyl dipeptide ester derivative (I); and

(b) another sweetener or a saccharide, sugar alcohol or oligosaccharide.

DETAILED DESCRIPTION - Sweetener composition comprises:

(1) an aspartyl dipeptide ester derivative of formula (I) or its salt, and

(2) another sweetener or a saccharide, sugar alcohol or oligosaccharide.

R1-R5=H, OH, Me or OMe;

R6, R7=H or Me, or

R6 + R7=substituent.

INDEPENDENT CLAIMS are also included for the following:

(i) a corrigent comprising a compound (I); and

(ii) foods, drinks and pharmaceuticals containing the corrigent.

USE - Used as a sweetener composition with high degree of sweetness or as a corrigent for eliminating or relieving bitterness in foods, drinks and drugs (e.g. due to amino acids, peptides, tannin, caffeine or minerals).

ADVANTAGE - First taste of sweetener is strengthened and after taste is reduced, improving the balance of first taste to after taste and eliminating or relieving bitterness. Physical properties (e.g. viscosity) are not adversely affected and qualities (e.g. browning) during storage are not worsened.

pp; 86 DwgNo 0/0

3/AB/29 (Item 6 from file: 351)

DIALOG(R) File 351:Derwent WPI

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013475246

WPI Acc No: 2000-647189/200062

XRAM Acc No: C00-195748

Compositions comprising a nutraceutical and
N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester
have improved taste

Patent Assignee: NUTRASWEET CO (NUTR-N)

Inventor: GERLAT P A; HATCHWELL L C; PONAKALA S V; WALTERS G C

Number of Countries: 091 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200057726	A1	20001005	WO 2000US8210	A	20000329	200062 B
AU 200040388	A	20001016	AU 200040388	A	20000329	200106

Priority Applications (No Type Date): US 99126654 P 19990329

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
WO 200057726	A1	E	37 A23L-001/236	

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY CA CH
CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE
KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX NO NZ PL PT RO RU
SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR
IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW

AU 200040388 A A23L-001/236 Based on patent WO 200057726

Abstract (Basic): WO 200057726 A1

Abstract (Basic):

NOVELTY - A composition comprises a nutraceutical and
N-(N-(3,3-dimethylbutyl)-L-a-aspartyl)-L-phenylalanine 1-methyl ester
(I) as a sweetener or flavor modifier.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is included for a
composition comprising a nutraceutical and a sweetener blend comprising
(I) and another sweetener.

USE - The composition gives the nutraceutical a much improved
taste .

pp; 37 DwgNo 0/0

3/AB/30 (Item 7 from file: 351)

DIALOG(R)File 351:Derwent WPI

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013422303

WPI Acc No: 2000-594243/200056

Related WPI Acc No: 2002-690973

XRAM Acc No: C00-177446

Nutritional supplement for use in e.g. beverages, comprises solubilized
calcium and magnesium

Patent Assignee: MINTECH INC (MINT-N)

Inventor: LEDERMAN S; LEDERMAN S N

Number of Countries: 024 Number of Patents: 005

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200053035	A1	20000914	WO 2000US6046	A	20000308	200056 B
AU 200035183	A	20000928	AU 200035183	A	20000308	200067
US 6235322	B1	20010522	US 99265035	A	19990309	200130
EP 1164873	A1	20020102	EP 2000913813	A	20000308	200209
			WO 2000US6046	A	20000308	
CN 1347285	A	20020501	CN 2000806179	A	20000308	200252

Priority Applications (No Type Date): US 99265035 A 19990309

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
WO 200053035	A1	E	42 A23L-001/304	

Designated States (National): AU CA CN MX

Designated States (Regional): AT BE CH CY DE DK ES FI FR GB GR IE IT LU
MC NL PT SE

AU 200035183 A A23L-001/304 Based on patent WO 200053035

US 6235322 B1 A23L-001/304

EP 1164873 A1 E A23L-001/304 Based on patent WO 200053035

Designated States (Regional): AT BE CH CY DE DK ES FI FR GB GR IE IT LI
LU MC NL PT SE

CN 1347285 A A23L-001/304

Abstract (Basic): WO 200053035 A1

Abstract (Basic):

NOVELTY - A liquid nutritional supplement comprises water, solubilized calcium and solubilized magnesium. The supplement has an acidic pH, and the solubilized calcium remains in the solution without precipitating for at least 6 months.

DETAILED DESCRIPTION - A liquid nutritional supplement (A) comprises (milligrams per 8 fluid ounces of water): water, solubilized calcium (B) (at least 333), solubilized magnesium (C) (100). (A) has an acidic pH, (B) is adapted for remaining in the solution without precipitating for at least 6 months. An INDEPENDENT CLAIM is also included for preparing (A) which involves:

(a) taking a mineral supplement containing calcium and magnesium. The mineral supplement contains at the most 5 wt.% of water;

(b) solubilizing the mineral supplement in an aqueous solution to produce (A) having a pH of less than 7.

USE - In the treatment of arterial and coronary diseases, in creams to treat infection by rhinovirus. The compositions can also be used in plain or carbonated water, flavored sodas, animal milk, yogurt, cheese, cottage cheese, soy milk, rice milk, artificial milk and cream substitutes, coffee, fruit juices and drinks, vegetable juices and drinks, sports drinks, teas, powdered and reconstituted shakes, gelatins, puddings, mayonnaise, ice creams, soup mixes, condiments, salad dressings, fruit spreads, nut butters, creams, shampoos, toothpaste, natural sweeteners (e.g. sucrose, fructose and corn syrup), artificial sweeteners (e.g. saccharin and sucralose), powdered drinks, cold and hot cereals, enzymes, amino acids and peptides. The products can also be injected into vegetables, fruits and other foods (e.g. corn, strawberries, raspberries, grapes, plums, cranberries, blueberries, meats, noodles, etc.). The products can also be used as ingredients for bread, bake mixes, flours and other baked products.

ADVANTAGE - The solubilized calcium remains in the solution without precipitating for at least 6 months (preferably at least 1 year). The supplement is easily consumable, readily available, and has long storage time without degradation. The composition is stable with improved clarity, odor, taste, smell and texture.

pp; 42 DwgNo 0/4

3/AB/31 (Item 8 from file: 351)

DIALOG(R)File 351:Derwent WPI

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013178658

WPI Acc No: 2000-350531/200030

XRAM Acc No: C00-106580

CRPX Acc No: N00-262673

Sweetener with improved taste and taste masking agent comprise sucralose for e.g. foods, preservatives, pharmaceuticals, vitamins and drinks

Patent Assignee: SAN-EI GEN FFI INC (SANE-N); SANEIGEN FFI KK (SANE-N)

Inventor: FUJII M; HIRAO K; INOUE M; IWAI K; KAWAI T; KAWAMOTO M; KURIBI S;
MORITA Y; OJIMA N; SAKAGUCHI M; SASAKI C; SHINGURYOU M; SHIZU K; YASUNAMI
N; YOSHIFUJI J

Number of Countries: 089 Number of Patents: 027

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200024273	A1	20000504	WO 99JP5962	A	19991028	200030 B
JP 2000125807	A	20000509	JP 98307495	A	19981028	200032
JP 2000135049	A	20000516	JP 98308467	A	19981029	200032
JP 2000135055	A	20000516	JP 98308463	A	19981029	200032
JP 2000135058	A	20000516	JP 98308458	A	19981029	200032
JP 2000135062	A	20000516	JP 98308462	A	19981029	200032
JP 2000135066	A	20000516	JP 98308468	A	19981029	200032
JP 2000152757	A	20000606	JP 98327150	A	19981117	200035
JP 2000152764	A	20000606	JP 98327165	A	19981117	200035
JP 2000157184	A	20000613	JP 98333945	A	19981125	200035
JP 2000157193	A	20000613	JP 98333944	A	19981125	200035
JP 2000166462	A	20000620	JP 98353492	A	19981211	200036
JP 2000169876	A	20000620	JP 98353504	A	19981211	200036
JP 2000175630	A	20000627	JP 98353503	A	19981211	200036
JP 2000175631	A	20000627	JP 98353496	A	19981211	200036
JP 2000175647	A	20000627	JP 98353499	A	19981211	200036
JP 2000175648	A	20000627	JP 98353505	A	19981211	200036
JP 2000175649	A	20000627	JP 98353507	A	19981211	200036
JP 2000175668	A	20000627	JP 98353498	A	19981211	200036
AU 9963663	A	20000515	AU 9963663	A	19991028	200039
JP 2000197462	A	20000718	JP 99307546	A	19991028	200040
JP 2000197463	A	20000718	JP 99307567	A	19991028	200040
JP 2000279104	A	20001010	JP 200016578	A	20000126	200056
JP 2001078703	A	20010327	JP 99202475	A	19990716	200122
JP 2000577899	X	20020129	WO 99JP5962	A	19991028	200212
			JP 2000577899	A	19991028	
EP 1210880	A1	20020605	EP 99951111	A	19991028	200238
			WO 99JP5962	A	19991028	
EP 1210880	A8	20020904	EP 99951111	A	19991028	200266
			WO 99JP5962	A	19991028	

Priority Applications (No Type Date): JP 99253232 A 19990907; JP 98307494 A 19981028; JP 98307495 A 19981028; JP 98307497 A 19981028; JP 98308457 A 19981029; JP 98308458 A 19981029; JP 98308460 A 19981029; JP 98308462 A 19981029; JP 98308463 A 19981029; JP 98308467 A 19981029; JP 98308468 A 19981029; JP 98308470 A 19981029; JP 98327140 A 19981117; JP 98327147 A 19981117; JP 98327150 A 19981117; JP 98327153 A 19981117; JP 98327157 A 19981117; JP 98327164 A 19981117; JP 98327165 A 19981117; JP 98327170 A 19981117; JP 98333943 A 19981125; JP 98333944 A 19981125; JP 98333945 A 19981125; JP 98333948 A 19981125; JP 98340274 A 19981130; JP 98353489 A 19981211; JP 98353490 A 19981211; JP 98353492 A 19981211; JP 98353495 A 19981211; JP 98353496 A 19981211; JP 98353498 A 19981211; JP 98353499 A 19981211; JP 98353501 A 19981211; JP 98353503 A 19981211; JP 98353504 A 19981211; JP 98353505 A 19981211; JP 98353507 A 19981211; JP 9916984 A 19990126; JP 9916989 A 19990126; JP 9916996 A 19990126; JP 99158511 A 19990604; JP 99158523 A 19990604; JP 99158529 A 19990604; JP 99158536 A 19990604; JP 99158543 A 19990604; JP 99158545 A 19990604; JP 99158550 A 19990604; JP 99158557 A 19990604; JP 99158560 A 19990604; JP 99158567 A 19990604; JP 99199770 A 19990714; JP 99199773 A 19990714; JP 99199776 A 19990714; JP 99199779 A 19990714; JP 99201685 A 19990715; JP 99249540 A 19990903

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200024273 A1 J 206 A23L-001/236

Designated States (National): AE AL AM AT AU AZ BA BB BG BR BY CA CN CR
CU CZ DK DM EE FI GB GD GE HR HU ID IL IN IS JP KG KR KZ LC LK LR LT LV

MA MD MG MK MN MX NO NZ PL PT RO RU SE SG SI SK TJ TM TR TT UA US UZ VN
YU ZA

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR
IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW

JP 2000125807 A 4 A23L-001/22
JP 2000135049 A 3 A21D-002/18
JP 2000135055 A 3 A23C-009/152
JP 2000135058 A 3 A23F-003/14
JP 2000135062 A 3 A23L-001/068
JP 2000135066 A 3 A23L-001/212
JP 2000152757 A 4 A23L-001/015
JP 2000152764 A 3 A23L-001/226
JP 2000157184 A 3 A23L-001/015
JP 2000157193 A 3 A23L-001/20
JP 2000166462 A 3 A23B-004/044
JP 2000169876 A 4 C11B-009/00
JP 2000175630 A 3 A23L-001/015
JP 2000175631 A 3 A23L-001/035
JP 2000175647 A 4 A23L-001/22
JP 2000175648 A 4 A23L-001/22
JP 2000175649 A 4 A23L-001/22
JP 2000175668 A 4 A23L-003/3562
AU 9963663 A A23L-001/236 Based on patent WO 200024273
JP 2000197462 A 6 A23L-001/22
JP 2000197463 A 5 A23L-001/22
JP 2000279104 A 3 A23L-001/03
JP 2001078703 A 4 A23L-001/22
JP 2000577899 X A23L-001/236 Based on patent WO 200024273
EP 1210880 A1 E A23L-001/236 Based on patent WO 200024273
Designated States (Regional): DE FR GB
EP 1210880 A8 E A23L-001/236 Based on patent WO 200024273
Designated States (Regional): DE FR GB

Abstract (Basic): WO 200024273 A1

Abstract (Basic):

NOVELTY - Sweetener comprises sucralose and:

(a) at least one of fructose, non-reducing disaccharide, sugar alcohol, 'bito'-oligosaccharides, licorice extract, stevia extract, rhamnose or thaumatin;

(b) at least one of gluconic acid or its salt, glucono-delta-lactone, gymnemic acid or clarified milk minerals; or

(c) soyabean polysaccharides

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for an agent comprising sucralose for:

(i) masking odors from fish extracts containing docosahexaenoic acid, egg products, collagen, beans, fermented soya beans, prepared vegetables, vitamins, marine products, flour, meat products or retort products;

(ii) masking the taste of natural pharmaceuticals, amino acids, peptides, vitamins and collagen; and

(iii) as a flavor improver and/or enhancer, a function improver or a taste characteristic improver.

USE - As a sweetener, taste and/or odor masking agent, flavor improver, function improver (e.g. viscosity, gelling properties or emulsification properties) taste characteristic improver and flavor improver and/or enhancer for sweeteners, foods (e.g. egg products, prepared vegetables, marine products, flour and meat products), drinks, confectionery (e.g. chocolate), preservatives, flavorings, pharmaceuticals (including natural drugs) and vitamins.

ADVANTAGE - Has high sweetness with no bitter aftertaste and can be used in smaller amounts than conventional sweeteners.

pp; 206 DwgNo 0/0

3/AB/32 (Item 9 from file: 351)
 DIALOG(R)File 351:Derwent WPI
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012974798

WPI Acc No: 2000-146647/200013

Related WPI Acc No: 1997-296866; 1997-318568; 1997-318569; 1997-318570;
 1997-318571; 1997-318572; 1997-319095; 1997-331537; 1997-331538;
 1997-340516; 1997-340544; 1997-340978; 1997-349685; 1997-349686;
 1997-349687; 1997-350276; 1997-350277; 1997-362369; 1997-362375;
 1997-362379; 1997-362970; 1997-384700; 1997-414052; 1997-469512;
 1998-099780; 1998-109316; 1999-141993; 2000-115630

XRAM Acc No: C00-045831

Taste modifying composition containing sweetener of undesirable taste
 and tasteless substance selected from peptide derivatives

Patent Assignee: BIORESEARCH INC (BIOR-N)

Inventor: FULLER W D; KURTZ R J

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6015792	A	20000118	US 90531388	A	19900601	200013 B
			US 91799207	A	19911127	
			WO 92US10179	A	19921124	
			US 9367537	A	19930526	
			US 95451063	A	19950525	
			US 95462265	A	19950605	
			US 97877472	A	19970617	
			US 9842148	A	19980313	

Priority Applications (No Type Date): US 9367537 A 19930526; US 90531388 A
 19900601; US 91799207 A 19911127; WO 92US10179 A 19921124; US 95451063 A
 19950525; US 95462265 A 19950605; US 97877472 A 19970617; US 9842148 A
 19980313

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
US 6015792	A		45	A61K-038/05	CIP of application US 90531388
					CIP of application US 91799207
					CIP of application WO 92US10179
					Cont of application US 9367537
					Div ex application US 95451063
					Div ex application US 95462265
					Div ex application US 97877472
					CIP of patent US 5232735
					Div ex patent US 5637618
					Div ex patent US 5700792

Abstract (Basic): US 6015792 A

Abstract (Basic):

NOVELTY - Taste modifying composition comprising sweetener which
 imparts undesirable taste and at least one tasteless substance
 (tastand), preferably peptide derivative in amount of 0.0000001-300
 weight % based on the weight of the composition, sufficient to reduce
 the undesirable taste of a sweetener, is new.

DETAILED DESCRIPTION - Tastands are of formula (I) or their
 physiologically acceptable salts.

a, r, l, m=0-1;

n, j, k=0-3;

R₂, R₃, Q=H, optionally substituted alkyl, alkylene, aryl, aralkyl,
 cycloalkyl, acyl, benzoyl, alkoxy, aryloxy, heterocyclyl or polycyclyl,
 trifluoromethyl, halo or cyano;

Y=N, O or S;

A=H, C=O, O=S=O, S=O, O=P(H)OH, O=P(OH)₂ or O=B(H)OH;

R, R'=H, optionally substituted alkyl, dialkyl, aralkyl, aryl, diaryl, acyl, cycloalkyl, benzoyl, alkyloxycarbonyl, aryloxycarbonyl, alkylaminocarbonyl, arylaminocarbonyl, amidines, alkylamidines, arylamidines, monosaccharide, disaccharide, trisaccharide, oligosaccharide, phosphorylated saccharide, arylacyl, alkylene, heterocyclyl, polycyclic, trifluoroacetyl or a group of formula (i)-(iii);

b-d=0-1;

f=0-10;

any R₃ and Q may together form cyclic structure;

Z₁, Z'=OH, O-X+, OR'', NH₂, NHR'' or N(R'')₂;

R''=optionally substituted alkyl, aryl, aralkyl, alkaryl or cycloalkyl;

R'''=optionally substituted alkyl, aryl, aralkyl, alkaryl, cycloalkyl or amino acid side-chain, where CH-CH or CH₂-CH₂ bonds exist, the level of unsaturation may be increased by removing one or more H atoms from each C in the CH-CH or CH₂-CH₂ bonds; or

R''' and Q=together form a cyclic structure;

X+=H+ or physiologically acceptable salts;

provided that when r=1 and Y=N, p=2-3;

when m=1 and Y=N, q=2-3;

when r=1 and Y=O, p=1;

when m=1 and Y=O, q=1;

when r=1 and Y=S, p=1-2;

when m=1 and Y=S, q=1-2;

when d=1, b=0 and Y=N, e=2-3;

when d=1, b=0 and Y=O, e=1; and

when d=1, b=0 and Y=S, e=1-2.

An INDEPENDENT CLAIM is also included for a method of making taste modifying compositions.

USE - Used to reduce or eliminate undesirable tastes of substances in food or pharmaceuticals (claimed) including tastes produced by potassium chloride, potassium glutamate, potassium benzoate, potassium nitrate, potassium nitrite, potassium sulfate, potassium sulfite, potassium baking powder, potassium baking soda, aspirin, acetaminophen, ibuprofen, antibiotics, codeine, caffeine, unsweetened chocolate, cocoa beans, preservatives, food preservatives, flavor enhancers, dietary supplements, gelling agents, pH control agents, and others.

ADVANTAGE - Reduces or eliminates undesirable taste including undesirable lingering taste or undesirable lingering sweet taste (claimed) as well as sweet, bitter, sour, alkaline, astringent, tangy, dry, sharp, cool, hot, burning, acidic, spicy, pungent, woody, smoky, umami and/or metallic tastes.

Aqueous solution (1 l) containing 20 g of mixture comprising 95% potassium chloride and 5% sodium chloride, and 0.05 g of (-)-2-(4-methoxyphenoxy)propionic acid sodium salt gave a sodium chloride-like taste, with virtually none of the bitterness normally associated with potassium chloride.

pp; 45 DwgNo 0/0

3/AB/33 (Item 10 from file: 351)

DIALOG(R)File 351:Derwent WPI

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009745940

WPI Acc No: 1994-025791/199403

XRAM Acc No: C94-011866

New L-aspartyl-D-alpha-amino-alkanoyl-(S)-alpha-alkyl-benzyl amide(s) -

useful as artificial sweeteners for edible compsns.

Patent Assignee: COCA-COLA CO (COKE)

Inventor: DANGELO L; SWEENEY J G; D'ANGELO L L; ABITZ W; LIHONG D; DANGELO L L

Number of Countries: 030 Number of Patents: 013

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 9400028	A2	19940106	WO 93US5698	A	19930621	199403 B
US 5286509	A	19940215	US 92902310	A	19920622	199407
AU 9345365	A	19940124	AU 9345365	A	19930621	199420
ZA 9304281	A	19940525	ZA 934281	A	19930616	199423
NZ 247923	A	19940826	NZ 247923	A	19930618	199434
FI 9405996	A	19941221	WO 93US5698	A	19930621	199512
			FI 945996	A	19941221	
NO 9404941	A	19950222	WO 93US5698	A	19930621	199517
			NO 944941	A	19941220	
WO 9400028	A3	19940707	WO 93US5698	A	19930621	199517
EP 645969	A1	19950405	EP 93915349	A	19930621	199518
			WO 93US5698	A	19930621	
TW 247875	A	19950521	TW 93105003	A	19930621	199531
JP 7508171	W	19950914	WO 93US5698	A	19930621	199545
			JP 94502421	A	19930621	
CN 1097949	A	19950201	CN 93107440	A	19930621	199721
EP 779296	A2	19970618	EP 93915349	A	19930621	199729
			EP 97100162	A	19930621	

Priority Applications (No Type Date): US 92902310 A 19920622

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
WO 9400028	A2 E	42	A23L-001/236	
Designated States (National): AU CA FI JP KR NO RU UA				
Designated States (Regional): AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE				
US 5286509	A	11	A23L-001/236	
AU 9345365	A		A23L-001/236	Based on patent WO 9400028
ZA 9304281	A	43	A23L-000/00	
EP 645969	A1 E		A23L-001/236	Based on patent WO 9400028
Designated States (Regional): AT BE CH DE DK ES FR GB GR IE IT LI LU MC NL PT SE				
JP 7508171	W	12	A23L-001/236	Based on patent WO 9400028
EP 779296	A2 E	20	C07K-005/06	Div ex application EP 93915349
Designated States (Regional): AT BE CH DE FR GB IE IT LI NL PT SE				
NZ 247923	A		C07K-005/02	
FI 9405996	A		A23L-000/00	
NO 9404941	A		A23L-001/236	
WO 9400028	A3		A23L-001/236	
TW 247875	A		A23L-001/236	
CN 1097949	A		A23L-001/236	

Abstract (Basic): WO 9400028 A

Artificial sweetener cpds. which are L-aspartyl-D-alpha-aminoalkanoyl-(S)-alpha-alkylbenzyl amides of formula (I) are new. In (I) R1 = H, Me, Et, nPr, iPr, tBu, MeOMe, CH2OH or phenyl, R2 = H or Me, R = CR3R4R5 or a gp. of formula (i), n = 0, 1, 2, 3 or 4, R3, R4, R5 = H, Me or Et.

Also claimed are edible compsn. comprising an edible material and an artificial sweetener cpd. of formula (I); method of sweetening an edible compsn. comprising adding (i) a cpd. (I) and opt. (ii) sucrose, fructose, saccharin, cyclamate, aspartame, acesulphame-K, ditame or sucralose, to the compsn.; the cpd.

L-aspartyl-D-alanine-N-alpha-phenylbenzyl amide (I').

Specifically claimed cpds. include L-aspartyl-D-Q-(S)-N-alpha-

ethylbenzylamide (where Q is alpha- aminobutyric acid or valine).

USE/ADVANTAGE - (I) and (I') have high sweetness potency, are stable and are non-hygroscopic. They may be used to sweeten any orally ingestible prod., e.g. fruit, vegetables, meat, milk prods., tea, beers, confectionery etc. They are devoid of harsh or bitter flavour qualities.

Dwg.0/0

Abstract (Equivalent): US 5286509 A

L-aspartyl-D-alpha-aminoalkanoyl-(S)-alpha-alkyl benzyl amide of formula (I) is new. In (I) R1 is H, Me, Et, Pr, iPr, -C(CH3)3, CH2OCH3, -CH2OH or phenyl; R2 is H or Me; R is -C(R3)(R4)(R5) where R3, R4 and R5 are H, Me or Et or R is of formula (a) where n = integer 0-4.

Also claimed are an edible compsn. contg. the cpd. and a method of sweetening an edible compsn. by adding the claimed cpd..

USE/ADVANTAGE - As an artificial sweetener. The cpd. has high potency.

Dwg.0/0

3/AB/34 (Item 11 from file: 351)
DIALOG(R)File 351:Derwent WPI
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009033984

WPI Acc No: 1992-161340/199220

XRAM Acc No: C92-074365

Chewing gum coated with dusting compsn. - contg. spray-dried sucralose to improve initial sweetness impact of gum

Patent Assignee: WRIGLEY JR CO WM (WRIL)

Inventor: MCGREW G N; RECORD D W; SCHNELL P G; ZIBELL S E

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
GB 2249465	A	19920513	GB 9123523	A	19911106	199220 B

Priority Applications (No Type Date): US 90610403 A 19901107

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
GB 2249465	A	16		

Abstract (Basic): GB 2249465 A

Chewing gum comprising a gum base, sweetener and flavouring is dusted with a powdered compsn. comprising spray-dried sucralose .

The dusting compsn. is pref. applied in an amt. of 0.1-6 (esp. 2-4) wt.% and contains 0.05-100 wt.% spray-dried sucralose and 0-99.95 wt.% of other components selected from sugars (esp. sucrose), sugar alcohols (esp. mannitol), starch, vegetable gums, other carbohydrates, proteins and amino acids . The dusting compsn. is applied to the extruded gum before rolling into sheets.

ADVANTAGE - The sucralose improves the initial sweetness impact of the gum.

Dwg.0/0

3/AB/35 (Item 12 from file: 351)
DIALOG(R)File 351:Derwent WPI
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008675784

WPI Acc No: 1991-179804/199125

XRAM Acc No: C91-077596

Long lasting flavour release in confectionery compressed tablets - with

flavour partly in hydrophilic compsn. and partly encapsulated in hydrophobic compsn.

Patent Assignee: WARNER-LAMBERT CO (WARN); WARNER LAMBERT CO (WARN)

Inventor: CHERUKURI S R; CORSELLO V; HUSSEIN M M; RAMAN K P

Number of Countries: 018 Number of Patents: 009

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
EP 433004	A	19910619	EP 90313415	A	19901211	199125 B
AU 9067995	A	19910620				199132
NO 9005347	A	19910617				199133
CA 2032211	A	19910615				199134
FI 9006121	A	19910615				199135
PT 96185	A	19910930				199142
ZA 9010044	A	19911030	ZA 9010044	A	19901213	199149
CN 1052416	A	19910626				199214
JP 4234949	A	19920824	JP 90419194	A	19901213	199242

Priority Applications (No Type Date): US 89450756 A 19891214

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
EP 433004	A				

Designated States (Regional): BE CH DE ES FR GB IT LI NL SE

JP 4234949 A 13 A23G-003/00

Abstract (Basic): EP 433004 A

Compressed tablets have a first flavour ingredient intimately bound in a hydrophytic compsn. to provide rapid flavour release and a second flavour ingredient encapsulated in a hydrophobic compsn. to provide deferred delivery.

The flavour ingredients may be the same or different. They are uniformly distributed. The flavours are flavours and/or sweeteners. The flavours are spearmint oil, cinnamon oil, oil of wintergreen, peppermint oil, clove oil, bay oil, anise oil, eucalyptus oil, thyme oil, cedar leaf oil, oil of nutmeg, allspice, oil of sage, mace, oil of bitter almonds, cassia oil, vanilla, lemon oil, orange oil, grape oil, lime oil, grapefruit oil, apple essence, pear essence, peach essence, grape essence, strawberry essence, cherry essence, raspberry essence, plum essence, pineapple essence, apricot essence and/or banana oil. The flavour is used at 0.05-1.0 (0.15-0.35) wt.%. The sweetener is amino - acid based, dipeptide, glycyrrhizin, di-K glycyrrhizin, glycyrrhizic acid, saccharin (salts), acesulphane salts, cyclamates, steriosides, talin, chloro derivs. of sucrose, aspartame, sucralose, alitame and/or dihydrochalcone cpds. The sweetener is at up to 3000 ppm. The hydrophytic component is a polymer, gelatin, gum arabic, starches, modified starches, maltodextrin, corn syrup solids, hydrocolloids or carrageenan. It is esp. combined with a bulking agent.

The hydrophobic component is a fat, wax and/or resin.

USE/ADVANTAGE - Tablets are confectioneries having long-lasting flavour release.

Dwg.0/2

3/AB/36 (Item 13 from file: 351)

DIALOG(R) File 351:Derwent WPI

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008548768

WPI Acc No: 1991-052819/199108

XRAM Acc No: C91-022422

Flavour delivery systems for chewing gums etc. - comprising flavour, resin component, and hydrophobic fat or wax coating

Patent Assignee: WARNER LAMBERT CO (WARN); WARNER-LAMBERT CO (WARN)

Inventor: CHERUKURI S R; FAUST S M; MANSUKHANI G; RAMAN K
 Number of Countries: 020 Number of Patents: 012
 Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
EP 413539	A	19910220	EP 90308885	A	19900813	199108 B
AU 9060886	A	19910214				199114
NO 9003521	A	19910215				199116
CA 2023207	A	19910215				199117
PT 94980	A	19910418				199118
FI 9003961	A	19910215				199119
ZA 9006400	A	19910626	ZA 906400	A	19900813	199131
JP 3180154	A	19910806	JP 90211762	A	19900813	199137
CN 1049442	A	19910227				199144
EP 413539	B1	19940316	EP 90308885	A	19900813	199411
DE 69007372	E	19940421	DE 607372	A	19900813	199417
			EP 90308885	A	19900813	
ES 2050378	T3	19940516	EP 90308885	A	19900813	199423

Priority Applications (No Type Date): US 89393442 A 19890814

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
EP 413539	A				
Designated States (Regional): BE CH DE ES FR GB GR IT LI NL SE					
EP 413539	B1 E	28		A23G-003/30	
Designated States (Regional): BE CH DE DK ES FR GB GR IT LI NL SE					
DE 69007372	E			A23G-003/30	Based on patent EP 413539
ES 2050378	T3			A23G-003/30	Based on patent EP 413539

Abstract (Basic): EP 413539 A

Flavour delivery system comprises (by wt.) (a) 5-25% of a flavour component (I); (b) 10-20% of a resin component (II); and (c) 45-85% of a hydrophobic coating component (III). (II) is a rosin. (III) is a fat and/or wax.

Pref. systems 5-20% (I), 10-20% (II), and 50-85% fat or 45-85% wax as (III); and pref. also comprise up to 30% of a sweetener (pref. amino - acid based, dipeptide, glycyrrhizin, saccharin and salts, acesulphame salts, cyclamates, steviosides, sucralose, dihydrochalcones, or mixts.; esp. Na saccharin, talin, and acesulphame-K), and 5% esp. 1-5% of an emulsifier (pref. mono-, di- or triglyceride of fatty acid, polyglycerols, or mixts.; esp. lecithin, or stearates, palmitates, and oleates and ester derivs. of these glycerides, sucrose or polyglycerol polyesters, or mixtas). ADVANTAGE - The delivery system offers improved uniformity of flavour release, temp. stability, and taste and aroma masking, and softening props. The system may be incorporated into chewing gums and other food prods., pharmaceuticals, and scratch-and-sniff and aroma packaging prods. (17pp Dwg.no.0/1)

Abstract (Equivalent): EP 413539 B

A flavour delivery system offering improved uniformity of flavour release, temperature stability, and taste and aroma masking, and comprising: (a) a flavour component in an amount of from 5% to 25% by weight of the final delivery system; (b) a resin component, which resin component comprises a rosin, in an amount of from 10% to 20% by weight of the final delivery system; and (C) a hydrophobic component selected from fats, waxes and mixtures, in an amount of from 45% to 85% by weight of the final delivery system.

Dwg.0/1

3/AB/37 (Item 14 from file: 351)
 DIALOG(R)File 351:Derwent WPI
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004681503

WPI Acc No: 1986-184845/198629

XRAM Acc No: C86-079465

Thermally stabilised sucralose - by co-crystallisation with nitrogenous base esp. niacinamide

Patent Assignee: TATE & LYLE PLC (TATL)

Inventor: JACKSON G

Number of Countries: 002 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
GB 2169601	A	19860716	GB 86767	A	19860114	198629 B
GB 2169601	B	19880629				198826
US 4751294	A	19880614	US 86818720	A	19860114	198826

Priority Applications (No Type Date): GB 85862 A 19850114; GB 86767 A 19860114

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
GB 2169601	A		5		

Abstract (Basic): GB 2169601 A

Sucralose (4-chloro-4-deoxy-alpha-D- galactopyranosyl,6-dichloro -1,6-dideoxy-beta-D- fructofuranoside) (I) co-crystallized with a thermally stabilising amt. of a nitrogenous base is new.

Specifically base is an aminoacid or cyclic tert. amine, pref.0.2-3 wt.% of the sucralose compsn.. The compsn. pref. contains 0.3-0.8 wt.% niacinamide. Sucralose is crystallised from an EtOHc soln. contg. 1-10 wt.% niacinamide, washed with EtOAc and dried under vacuum.

USE/ADVANTAGE - (I) is a low calorie chlorosucrose sweetener to replace saccharin, but under completely dry conditions, the crystals discolour at high ambient temp.. The crystals are stabilized against thermal discolouration by co-crystallisation with a minor amt. of a nitrogenous base, at a reproducible level, without altering the taste or odour.

Abstract (Equivalent): GB 2169601 B

Sucralose (4-chloro-4-deoxy-alpha-D- galactopyranosyl,6-dichloro -1,6-dideoxy-beta-D- fructofuranoside) (I) co-crystallized with a thermally stabilising amt. of a nitrogenous base is new.

Specifically base is an aminoacid or cyclic tert. amine, pref.0.2-3 wt.% of the sucralose compsn.. The compsn. pref. contains 0.3-0.8 wt.% niacinamide. Sucralose is crystallised from an EtOHc soln. contg. 1-10 wt.% niacinamide, washed with EtOAc and dried under vacuum.

USE/ADVANTAGE - (I) is a low calorie chlorosucrose sweetener to replace saccharin, but under completely dry conditions, the crystals discolour at high ambient temp.. The crystals are stabilized against thermal discolouration by co-crystallisation with a minor amt. of a nitrogenous base, at a reproducible level, without altering the taste or odour.

Dwg.0/0

Abstract (Equivalent): US 4751294 A

New method of colour stabilising Sucralose , (4-chloro-4-deoxy-alpha-D-galactopyranosyl 1,6-dichloro-1 6-dideoxy-beta-D-fructopyranoside), up to 100 deg. C comprises co-crystallisation with nitrogenous base, which may be aliphatic or cyclic sec. or tert. amine, amino acid , tert. amine with amide gp., pref. niacinamide, at 0.3-0.9 wt.

USE - Stabilises sweetener (several hundred times sweeter than sucrose) against browning at high temps. and additive is beneficial (vitamin B gp.). (4pp